

Dining Guide

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Contents



- 2 Editor's Note
- 3 Foreword by LADA CEO
- 4/5 Brasserie Langkawi
- 6/7 Beach Garden Resort
- 8/9 Unkaizan
- 10/11 Map & Listing
- 12/13 L'osteria
- 14/15 The Cliff
- 16/17 Casa del Mar
- 18/19 Privilege



About Writer:

Lillian Tong is a Penang Straits Chinese Nyonya.

She is the museum director of Pinang Peranakan Mansion.

She dabbles in some acting and movie parts, enjoys books, musicals and travelling.

Editor's Note

The idea that led to the publication of this Quality Dining Guide came from a casual chit-chat with Marius Bogaard, the co-owner of Brasserie Langkawi restaurant.

He saw a need for a food guide to differentiate "quality" F&B outlets from the pack. We concur as there are over 160 restaurants vying for the tourist dollars in Langkawi. Moreover I was much captivated by what Marius' friend said that "even if you put up a sign offering free dinner between 6pm and 8pm, you will have no more significant customers because of all the trees in the forest."

Given this challenge, our main concern is how well to present the participating quality F&B outlets, bringing out the best in them, without being effusive; and sticking to what is generally accepted as the criteria for quality dining; ingredients, freshness of food, presentation, ambience, and consistency.

In this guide, we offer our select choice and it is for you to dine there and decide.:-

K.Y.Pung

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Foreword



Langkawi is a feast for one's 5 senses...
The taste, the view, the smell, the touch and soul.

With its world-class natural assets of enchanting islands, pristine beaches and rich bio-diversity, Langkawi has grown in leaps and bounds since the 1990s when the first concerted effort was made to develop the island as a tourism destination. Langkawi is also home to a rich array of flora and fauna, the same goes to its food.

There are varieties of foods from authentic local cuisine which is Malay, Chinese, Indian cooking and international cuisine such as Thai, Arabic, Japanese, Korean, Russian and etc. Interestingly, Langkawi's multi-racial population of Malay, Chinese, Indian and other races have each passed on their own favourite recipes; ensuring an interesting and wide range of cuisines to choose from. Food is a reflection of a culture and Malaysian food, like its culture, has a rich legacy as you will discover it. Being surrounded by the sea, it is not surprising that Langkawi's specialty is seafood. Tourists can enjoy the freshest seafood in Langkawi.

The signature of Malaysian cuisine is in the spices used, the aroma, the colours and the texture that make it so incredible as it stimulates one's 5 senses.

Finally, I would like to welcome all to Langkawi to enjoy the beauty and the charm of the island as well as the food.

Bon appetit.

Thank you

Tan Sri Khalid Ramli
Chief Executive Officer
Langkawi Development Authority (LADA)





THE *Brasserie*

Restaurant & Bar



The perfect match

When Lorenzo and Marius met and decided to set up their own little tropical paradise they called it the Brasserie. Here they welcome friends and guests from all over the world. White powder sands, white umbrellas and an amazing sunset view set the decor for a culinary surprise. It is the perfect place to get lazy and chill out.

The Brasserie is one cool escape from the tropical afternoon sun. A strong sturdy tree trunk salvaged all the way from Tasek Dayang Bunting holds up the skylights and whirring fans.



The restaurant offers fresh Mediterranean favourites, and Sophia Loren is a permanent fixture on the wall.

Warm and romantic music plays in the background while delicious aromas waft from Chef Lorenzo's kitchen.

The Brasserie's select choice ingredients such as extra virgin olive oil and imported chilled meat that is tender as butter and releases its full flavour under the skillet of Chef Rennie.





Chef Rennie

The kitchen serves up delectable steak, seafood, fish and pasta for dinner complemented by a more casual fare for lunch. On the sweeter side, the dessert menu offers a nibble of pineapple tart tatin, caramelized banana crepe with coconut ice cream, or marinated strawberries with strawberry ice cream and strawberry sauce. How strawberry can you get!!!

Besides, there are tempting offerings of decadent blueberries creme brulee and Sicilian Cassata semifreddo with candied fruit.



The Brasserie has as well a sofa lounge area on the beach for an unforgettable view of the Langkawi sunset.

THE BRASSERIE:

27A, Jalan Pantai Cenang,
07000 Langkawi, Kedah Darul Aman
T : 04 - 955 1927
F : 04 - 955 1928
thebrasserielangkawi@gmail.com
GPS coordinates : 6.292691, 99.727278



Beach Garden Resort

BISTRO & BEER GARDEN *Beach Garden Resort*

A red ceiling fan whirled overhead as a couple of winged Balinese dragons hovered above. Out on the sands, bright red spots of tablecloths lift in the breeze.

Children run around barefoot and happy. Beach Garden and Bistro is a child-friendly place with menu for children.

A giant gecko on the door opens into the office. Inside, comfortable cushions sit prettily dressed in batik.



We found Wolfgang Sauer in his little den; a bear of a man. He warms up quickly enough and has the most amazing pioneering stories to tell.

Wolfgang's "I hate plastic!" environmentalist philosophy has led to the use of natural materials - wood for chairs and tables, and the kampung thatched attap roof turns the



Bistro and Beer Garden into a rustic and casual place. From the frontage, a narrow jungle path, lined with palms and greenery, ambles past a row of 11 chalets.





These chalets flank a baby - sized pool and the path opens out to the beach front restaurant.

Wolfgang, the German pioneer into Langkawi, and his Swiss chef J. J. DeGraf both landscaped this tropical island nook.

Together, they serve up their own oven baked breads, fresh seafoods, and hearty Mediterranean, European and Asian gourmet meals. Their country breakfast on the beach

comes with home-baked breads warm from the oven. Steaks are their speciality, to be enjoyed over imported German Paulaner brews, draft beer and wine.

Beach Garden, in business for 23 years now, also offers massage, shiatsu, and foot reflexology. On some week nights, a live guitarist strums out seventies' music and melodies and the guests join in the singing over cocktails.

Beach Garden caters for parties and events.



BEACH GARDEN RESORT:

Pantai Cenang, 07000 Langkawi,
Kedah Darul Aman

T : 04 - 955 1363

F : 04 - 955 1221

info@beachgardenresort.com

www.beachgardenresort.com

GPS Coordinates : 6.296141, 99.72312

日本料理
雲海山

Unkaizan

Cloud . Sea . Mountain

Unkaizan is a most unique, memorable and special dining treat! The steep drive up the hillock portends of the culinary adventure to come.

This Japanese restaurant, a class above others, rests its fame on its superb choice menu aimed at pleasing guests' palate.

The Blue Fin Tuna is a rare delicacy in these parts and Unkaizan presented it in the most marvellous arrangement.

An array of sashimi on a seemingly 'leaping' fish rests on a bed of the freshest, crispiest white radish and multi-coloured chewy seaweed.

It is almost like an aquarium, all so alive and refreshing. The pain-staking arrangement with the fish 'leaping' in its natural habitat is as one might expect to find if one dives into an ocean!





The serving of a fish and prawn barbeque is extremely clever, arriving on the table in a mini barbeque pit.

Its set menu comes with rice, each portion individually cooked in its own mini pot, just enough for one serving. The waitress is careful to explain each order. Every dish is a story in a bowl.

This rare find, the only Japanese restaurant on this side of the island, has traditional Japanese seating upstairs. Downstairs is air-conditioned, and out in the garden, the tables are quickly filled with guests, surrounded by cloud, sea and mountain.

UNKAIZAN JAPANESE RESTAURANT:

Jalan Teluk Baru,
Pantai Tengah Mukim Kedawang,
07000 Langkawi, Kedah Darul Aman
T : 04 - 955 4118
info@unkaizan.com
www.unkaizan.com
GPS Coordinates : 6.270893, 99.734015



Note: Malaysian Tatler magazine has voted Unkaizan the best restaurant six consecutive years in a row since 2005.

Map & Listing

Langkawi Map





List of F&B outlets

■ Privilege –

GPS: 6.372282,99.683762

■ Casa del Mar –

GPS: 6.296893,99.722514

■ Beach Garden Resort –

GPS: 6.296141,99.72312

■ Brasserie –

GPS: 6.292691,99.727278

■ The Cliff –

GPS: 6.287231,99.727449

■ L'osteria –

GPS: 6.282794,99.731355

■ Unkaizan –

GPS: 6.270893,99.734015



List of Tourist Attractions:

- ① Makam Mahsuri
- ② Underwater World
- ③ Langkawi Wildlife Park
- ④ Telaga Tujuh
- ⑤ Sky Cab
- ⑥ Oriental Village
- ⑦ Beras Terbakar
- ⑧ Laman Padi
- ⑨ Galeria Perdana
- ⑩ GeoPARK in Sg Kilim
- ⑪ Eagle Square
- ⑫ Black Sand Beach
- ⑬ Air Hangat Village
- ⑭ Kompleks Kraftangan
- ⑮ Porto Malai
- ⑯ Perdana Quay

Essential Numbers:



Police : 999

Ambulance : 999

Fire Brigade : 994

Langkawi District Hospital : 04 - 966 3333

Langkawi Tourist Information Centre

Kuah : 04 - 966 7789

Langkawi International Airport :

04 - 955 1311

Post Office : 04 - 966 3271

Tenaga Nasional Berhad : 04 - 966 6020

Telekom : 04 - 966 6210

Registration Department : 04 - 966 6330

Immigration Department : 04 - 959 6227

Customs Department Teluk Ewa :

04 - 959 1077

LADA Tourism Unit : 04 - 966 7186

Kuala Perlis Jetty : 04 - 986 1899

Kuala Kedah Jetty : 04 - 762 6295



Wood-fired oven for the best pizza in town !

L'osteria is Chef Lorenzo's authentic Italian restaurant serving traditional and contemporary cuisine. Enjoy its sumptuous signature handmade pasta, pizza and grilled sea-food in an elegant setting amidst a breezy setting al fresco or the elegant indoors. The restaurant deco is neo-traditional with modern interiors encased in antique ochre pressed yellow glass and kampong style roof carving. Inside, bold modern art shouts from the white walls. Smooth jazz and mellow Italian music sets the mood for a relaxed dining surrounded by a pleasant reflecting fish pond and a heliconia garden.

The pizzas are a speciality here, and the best pizzas in Langkawi are baked in wood-fired brick oven especially imported from Italy. The Pizza 4 Stagioni has an assortment of tomato, mozzarella, oregano, turkey ham, mushrooms, olives and artichokes on a thin crust crackling pizza base, well balanced in its flavour.





The soft potato gnocchi wrapped in basil pesto' alla Genovese' and asparagus is heavenly. It is further complemented with zucchini and potatoes and a good sprinkling of Parmigiano.

The superb texture of the gnocchi can only be achieved when they are skilfully hand-made. The simple and sublime duck confit agnolotti with rich thick sautéed mushroom sauce and a bite of fresh mint is superb and refreshing. The duck filling is tender, infused with a full burst of aromatic flavour.

Complement the superb lunch and dinner preparations with a flourish of amazing desserts. The sweet and tangy mango crepe with mango ice cream, tiramisu and a host of tempting gelati transports one back to an intriguing and unique Italian dining experience.



L'OSTERIA:

Lot 2863, Padang Mek Siam,
Jalan Pantai Tengah, Mukim Kedawang,
07000 Langkawi, Kedah Darul Aman
T : 04 - 955 2133
F : 04 - 955 3133
osteria_langkawi@hotmail.com
GPS Coordinates: 6.282794, 99.731355

The Cliff

Restaurant

The Cliff restaurant is perched on a rocky outcrop, cliff on one side and sea on the other. From this choice location, one can sit with a cool drink at the Bar and view the entire stretch of the popular Pantai Cenang.



Chef Khairul

Manager Ramesh Somu together with executive chef Khairul Ghazali make up the winning team at The Cliff. They have put together select local Malay favourites that come with a twist. A look into this new menu yields dishes named with humour.

A delightful starter over a cool glass of beer or choice white wine would be the Pulau Payar. Sweet chillies, cubed pineapple compote, curry leaves, nuts and coriander leaves nestle in between tamarind marinated crisp fried ikan kurau in bite-sized portion.

The fish's crisp fried crunch releases its full flavour with each tantalising morsel and the tamarind marinate gives an added Asian flavour.

Three friends of the sea, aptly named 3-Sekawan, has baby octopus, breaded fish in sauce and an aromatic grilled bay lobster resting on a bed of cucumber capers salad. This tasty seafood platter comes in small portions, sufficient enough to enjoy this ocean trio.





Udang Sungai Kilim comes with braised king prawns from the local river with the thinnest slices of deep fried green banana in curry masala gravy. The gravy is good enough to swipe with slices of bread afterwards.

A popular favourite with most diners is The Cliff Rendang Tok, the signature dish of the restaurant. Infused with galangal, ginger, lemongrass, turmeric, chilli and coconut, this traditional braised beef stew pairs well with the accompanying pickle. Fragrant spiced rice generously sprinkled with cashews complete the dish.



Note: Executive chef Khairul won the national culinary competition, the *Culinaire Malaysia*, in 2005 and 2009. He assisted celebrity chef Wan during the latter's daughter Serina's wedding reception-cum-dinner in Kuala Lumpur.

THE CLIFF:

Lot 63 & 40, Jalan Pantai Cenang,
07000 Langkawi, Kedah Darul Aman
T : 04 - 953 3228
F : 04 - 955 3227
thecliff888@gmail.com
www.theclifflangkawi.com
GPS Coordinates: 6.287231, 99.727449

CASA DEL MAR

Moonlit dinner an intimate affair

Sand between your toes, a magnificent sunset and the soft swish of Andaman Sea caressing the beach sets the scene promising an evening of pleasure.

Casa del Mar's moonlit dinner in the shadow of swaying palms, a constellation of stars overhead and a tropical breeze, is an intimate affair.

The attentive waitress of La Sal Restaurant on the beach presents a menu that is set to entice. The designer starters are exquisite pairings of Western and local seafood, imaginative dips and exotic sauces.

Deep fried kataifi prawns crackles in your mouth, paired with spiced avocado and mango salsa. This is accompanied by a cumin lime mayo giving a delightful spice, sweet, sour and tangy melt-in-the-mouth combination. Tempura prawns with wasabi mayonnaise is deliciously warm and peppery.

The perfectly grilled Australian beef fillet with chive, mash, beans and watercress is served with hollandaise and shallot jus.

A well flavoured baked marinated rack of lamb served with potato curry, egg plant and cucumber mint raita is enhanced with mango jam. Seared marinated tuna on edamame gratinated potatoes, sauté beans and julienne vegetables is glazed over with teriyaki.





The white linen tables set out on the beach, each a secluded haven for couples makes for an unforgettable dining experience. Bury your toes in the sand, wrapped in the warmth of the sun's lingering heat. In this charmed setting, sip from the exotic island cocktail and take time to marvel and wonder at the natural beauty of Langkawi, taking in this glorious scene.

Under the flickering torches, the seductive evening lingers into the night. Enjoy good company and conversation over a select glass of fine wine. The moon casts its glow over lovers as shadows blanket the island. At the end of the evening, the magic of Langkawi seals the most romantic evening of your stay at Casa Del Mar, aptly named 'Home by the Sea' in Spanish.

Note: Casa del Mar voted as 2011 TripAdvisor Travellers' Choice Award



CASA DEL MAR:

Jalan Pantai Cenang, Mukim Kedawang,
07000 Langkawi, Kedah Darul Aman

T : 04 - 955 2388

F : 04 - 955 2228

info@casadelmar-langkawi.com

www.casadelmar-langkawi.com

GPS Coordinates: 6.296893, 99.722514





THE PRIVILEGE

Surprising!

If there is one word to describe The Privilege, this is it. Where else would you be required to make a choice between a Red Kebaya or Purple Sari for dinner? These non-alcoholic cocktails will surely bring a smile to any lady's lips. Fancy otak-otak, a steamed spiced egg and fish starter wrapped in banana leaf in a tango with tamarind tomato salsa? Or perhaps Pai Tee, enhanced with bamboo shoots wrapping its flavour around the prawns and sweet turnips stuffing alongside a chilli and vinegar dip for starters?

These designer starters are carried over throughout the entire menu, created and curated by the owner Peter Ting and his chef. They have put together a succulent roasted five-spice duck breast served with steamed white radish cake and garlic bok choy. A spicy king prawn "sambal petai" is accompanied by a pyramid of jamine and brown rice and dressed with kadok leaves.

On the side are delightful greens, served with pickled cucumber and pineapple.

At The Privilege in Perdana Quay, Malaysian's fusion cuisine is brought to a new level. The interior is bold, contemporary modern and the food is Malaysian fusion derived from Malaysian classics. The menu is a total fusion of Malay, Indian, Chinese and Nyonya!

Get teased by the solo gula Melaka ice cream which is good enough on its own. Alternatively, cendol, a dessert, comes with a bowl of gula melaka ice cream flanked on either side by pandanus flavoured rice flour jelly and thick coconut cream.



You are nudged to pour both into the ice cream and start stirring with the lemongrass stick. Presto! Iced cendol like nothing you have ever tasted before!

Another delectable dessert is the steamed gula Melaka crème brulee glazed with a layered of fired caramelised palm sugar that tastes like coffee beans.

Meanwhile, you get to enjoy your exquisite taste of Malaysian fusion food with a picture window overlooking the marina at Telaga Harbour, and at night, the harbour lights.

Come and be surprised!

Privilege Restaurant & Bar is open Monday to Saturday (closed on Sunday) from noon till 11 pm.

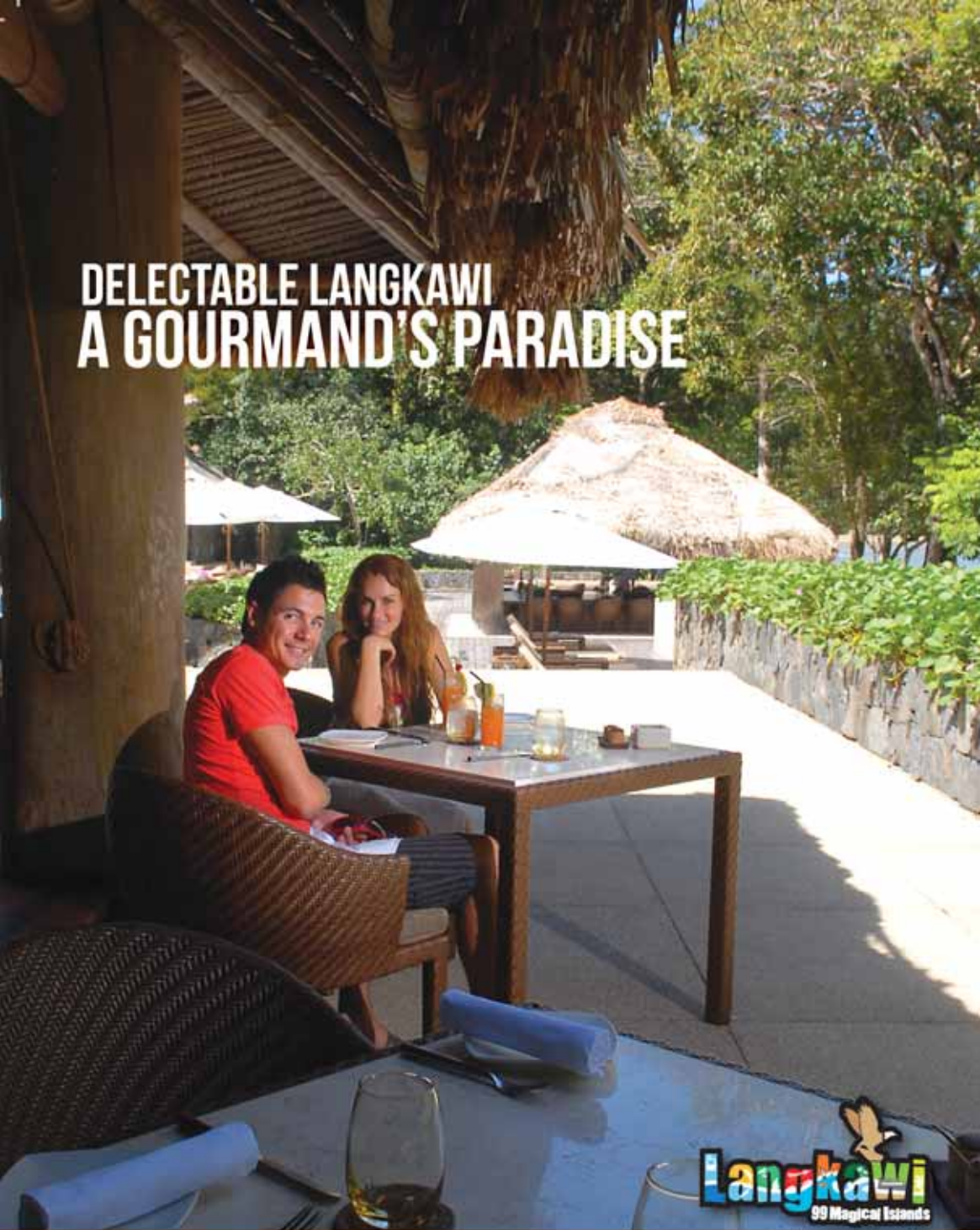
Note: Privilege Restaurant & Bar was the recipient of the Certificate of Excellence 2011 award by Trip Advisor.com



Privilege:

B8, 1st Floor Perdana Quay,
Telaga Harbour Park, Pantai Kok,
07000 Langkawi, Kedah Darul Aman
T : 04 - 956 1188
F : 04 - 956 1189
privilege.restaurant@gmail.com
www.privilegerestaurant.com
GPS Coordinates: 6.372282, 99.683762

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